

Healthy Child Care



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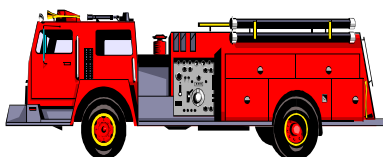
Remembering Fire Prevention Week

Most of us have heard about the Great Chicago Fire that occurred October 9, 1871 and the controversy surrounding Mrs. O'Leary's cow that was suspected of knocking over an oil lamp causing the fire. The fire killed more than 250 people, left 100,000 homeless, destroyed more than 17,400 structures and burned more than 2,000 acres in 27 hours.

Since 1922, National Fire Prevention Week has been observed the Sunday through Saturday in which October 9th falls. This year's Fire Prevention Week will be observed October 7-13. Sponsored by the National Fire Protection Association since its inception in 1922, the campaign theme this year is "Cover the Bases & Strike Out Fire."

To raise home fire prevention awareness, NFPA has recruited retired American League pitcher Dennis Eckersley to kick off the campaign and participate in a variety of activities.

The theme will use a baseball diamond as a visual with cooking safety at first base, heating safety at second and electrical safety at third. Home plate will serve to remind kids to conduct smoke alarm tests and home fire escape planning with parents and caregivers. Cooking, heating and electrical fires account for half of all home fires.



The State Fire Marshal's Office encourages child care providers to use this week as an opportunity to promote the importance of fire safety and prevention and raise the level of awareness among children. Many local fire service agencies are proactive in their communities and assist schools and child care programs with fire prevention programs. Please contact your local fire department early to arrange a special visit during Fire Prevention Week.

The Division of Fire Safety still has a supply of the National Fire Protection Association's Preschool resource book, "Learn Not to Burn," available for child care providers. If your child care facility did not receive one from their state fire inspector within the past year, please contact that inspector to obtain a copy.

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HeadsUp! Reading is Coming

The Missouri Department of Health and Senior Services, in collaboration with the Department of Elementary and Secondary Education, Department of Social Services, and the Head Start State Collaboration Office, would like to let you know about an exciting training opportunity that will be available to you beginning in October. HeadsUp! Reading is a new distance-learning course for the early childhood community. The course is intended to provide early childhood education training to build a strong foundation in early reading and writing skills. It will be a part of the early childhood development and/or early education curriculum for community college, university and Child Development Associate (CDA) programs around the state. Participants can receive CEU's or college credit to earn their CDA, associate, bachelor or master's degrees in an early childhood related field.

The Heads Up! Reading network will use satellite technology to ensure consistency and quality of training throughout the state. It offers access to national experts in reading and emergent literacy that was previously unavailable. A trained facilitator will be assigned to each site and will act as liaison between Heads Up! Reading and the facility. All sessions will be broadcast live in the evening unless a local group of participants and facilitator chooses to tape the sessions and broadcast at another time. Internet support and interaction will be available to all participants. Participants may include child care providers, Head Start staff, and public school teachers, Parents as Teachers educators, parents, and others interested in supporting emergent literacy. The course will take place in three, eight-week sessions starting in October.

HeadsUp! Reading Locations and Registration:

To obtain a current list of available sites or to print out a registration form, please call the State Head Start Collaboration Office at (573) 884-0650, visit their website at <http://www.moheadstart.org>, or contact your local Resource and Referral agency.



Our Name Has Changed

You may have noticed on page one of this issue the Missouri Department of Health is now the Missouri Department of Health and Senior Services. This change is due to legislation which transferred the responsibility for the Division of Aging from the Department of Social Services to the Department of Health.

Due to the name change, our web address has also changed. To access the Bureau of Child Care's web site, go to www.dhss.state.mo.us/AbouttheDepartment/BofCC.html.

Consumer Product Safety Commission

The U. S. Consumer Product Safety Commission (CPSC) is an independent federal regulatory agency that works to reduce the risk of injuries and deaths from consumer products. You can reach the CPSC through:



products have been recalled, and if so, what you should do with them. If you have products that you wish to donate or sell and you have lost the original packaging, contact the CPSC to find out product information.

- ◆ The CPSC toll-free hotline at:
(800) 638-2772 or
(800) 638-8270
for the hearing and speech impaired.
- ◆ The CPSC web site address at
<http://www.cpsc.gov>

How to Obtain Recall Information

The U.S. CPSC issues approximately 300 product recalls each year, including

many products found in child care settings.

Many consumers do not know about the recalls and continue to use potentially unsafe products. As a result, used products may be loaned or given to a charity, relatives, or neighbors, or sold at garage sales or secondhand stores. You can help by not accepting, buying, lending, or selling recalled consumer products. You can contact the CPSC to find out whether

To receive CPSC's current recall information automatically by e-mail or fax, or in a quarterly compilation of recalls sent by regular mail, call CPSC's hotline and after the greeting, enter 140, then follow the instructions given.

Each issue of this newsletter will highlight a recalled product or a safety issue; however, it would be wise to check with the CPSC on a regular basis for more comprehensive information.

CPSC, Fisher-Price Announce Recall of Portable Bassinets

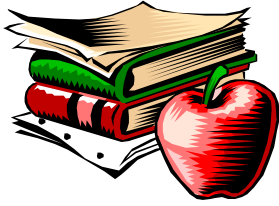
In cooperation with the U.S. Consumer Product Safety Commission (CPSC), Fisher-Price, of East Aurora, N.Y., is recalling about 569,000 portable bassinets. Children and adults can be injured when their fingers are pinched or cut between parts of the folding mechanism.

Fisher-Price has received 24 reports of fingers getting caught or pinched in the bassinet frame, including 10 children with cut fingertips, one infection and one broken finger.

The recalled portable bassinet converts to an infant seat, with a vibrating unit and is supported by a white metal folding frame that makes it portable. The bassinet is covered in a blue and white print fabric with stars, swirls and hearts. Fisher-Price is molded into the white plastic sides of the vibrating unit. The portable bassinet was sold under the names Sit & Soothe Portable Bassinet, Soothing Sounds Bassinet and Soothing Sounds Portable Bassinet. "Fisher-Price" and model number 79338, 79334 or 79336 appear on the upper left hand corner of a white nylon label located on the underside of the foot of the bassinet. Only bassinets manufactured before April 2000 are included in this recall.

Consumers should stop using these portable bassinets immediately and contact Fisher - Price at (800) 285-0324 anytime to order a free repair kit. The repair kit will prevent the frame from folding. Consumers also can visit the firm's web site at www.fisher-price.com.

T.E.A.C.H. Early Childhood® MISSOURI Scholarship Project



T.E.A.C.H. MISSOURI is a unique scholarship project currently offered in various regions throughout the state. The project is administered through a licensing agreement with the Missouri Child Care Resource and Referral Network. The scholarship is designed to improve the quality of early childhood care and education by:

- √ Increasing the education level of child care providers AND
- √ Increasing the compensation for child care providers SO THERE WILL BE A
- √ Decrease in the turnover rate in child care THUS
- √ Improving the quality of care provided for children and their families AND
- √ Creating a model of partnership in Missouri child care programs.

T.E.A.C.H. MISSOURI assists center-based teachers and family child care providers in attaining an Associate Degree in Applied

Science at local community colleges. The scholarship is a partnership between the recipient, the sponsoring employer or family child care provider, and T.E.A.C.H. MISSOURI.

The scholarship recipient agrees to:

- √ Complete 9 to 15 credit hours over three semesters, a contract year, and maintain passing grades,
- √ Contribute 10% of the total cost of books and tuition,
- √ Stay at the sponsoring center for one year past the end of the contract year, and
- √ Use the new knowledge gained in the classroom.

The sponsoring employer participates by:

- √ Contributing 10% of the total cost of books and tuition,
- √ Providing the recipient with 3 hours of release time per week, during the semester, to study or meet general needs, and
- √ Compensating the recipient at the end of the contract year through a 2% raise or a \$300 bonus.

T.E.A.C.H. MISSOURI provides:

- √ 80% of the total cost of books and tuition for center-based teachers and 90% for family child care providers,
- √ Reimbursement to the sponsor for release time at \$7.50 per hour,
- √ Payment to the recipient of a travel stipend, towards parking or gas, of \$40 per semester,
- √ Compensation for the recipient of a \$300 bonus at the completion of a contract year, and
- √ A continuation of payment for the recipient's education as long as funds are available.

At present, T.E.A.C.H. MISSOURI is funded through grants and contracts. This funding has allowed the project to begin in St. Louis City and County, St. Charles, St. Joseph, Kansas City, and Boone County.

For more information, contact Beth Ann Lang, T.E.A.C.H. MISSOURI, at 1-800-200-9017 or 314-535-2020.

Missouri Now Requires Chickenpox Vaccine for Day Care Attendance

CACFP Training Schedule

Orientation training for the Child and Adult Care Food Program for child care centers* is held in the five district offices located throughout the state.

Northwestern District Independence

October 16 and
November 13, 2001

Southwestern District Springfield

October 16, November 13,
December 17, 2001 and
January 15, 2002

Southeastern District Cape Girardeau

October 19, November 16,
December 14, 2001 and
January 11, 2002

Central District Jefferson City

October 23, November 19,
and December 11, 2001

Eastern District St. Louis

October 12 and
November 9, 2001

*Shelter and After-school
training held separately.

**Call 800-733-6251 to
register for a training
session in your area.**

Since July 30, 2001, children in Missouri who attend a day care or preschool with 10 or more children are required to be vaccinated against chickenpox (varicella).

"Chickenpox is a highly contagious disease that is usually mild, but it can result in severe complications and even death," according to Maureen E. Dempsey, M.D., director of the Missouri Department of Health and Senior Services.

Complications include severe skin infection, scars, pneumonia and brain damage. The Centers for Disease Control and Prevention (CDC) reports that in the United States about 12,000 people a year are hospitalized for chickenpox and about 100 people die.

Children who are 16 months of age to kindergarten entry will be required to have the vaccine or reliable proof that they have had the disease in order to attend day care. The vaccine can be obtained from private health care providers or from local public health agencies.

The Advisory Committee on Immunization Practices

(ACIP) recommends that all children and other susceptible persons over 13 years of age, including those who live in households with children, receive the vaccine.

As of January 2001, twenty-five (25) states required chickenpox vaccination or proof of immunity for day care attendance.

Annual Day Care Survey

The Section of Vaccine-Preventable and Tuberculosis Disease Elimination is finalizing the day care immunization survey packet. The packet will be mailed to facilities in November. The day care immunization survey must be returned to the Section no later than January 15, 2002. If your facility has not received a packet by the end of November, please call the Section at 800-699-2313.

Vaccine-Preventable Disease Control

If any infants or children in your facility develop a vaccine-preventable disease, please exclude them from day care and immediately report the disease to your local public health agency.

When the Cook is Away . . .

There is one thing that all child care center directors can agree on: the cook's absence can really throw a monkey wrench into the day's schedule. The other staff need to be with the children, but the children must be fed! What is a director to do? Before you hop on a plane to a tropical island, here are some ideas to help. All you need is a simple plan.

Chances are the cook is going to be out sick some-time or another. "Work Life Report" tells us that in the year 2000, 41 % of the work force had 0-2 unplanned work absences a year, 43% had 3-8 days, and 13% had 9 or more unplanned absences per year.

Keep in mind that the cook may want to work even if s/he is ill because everybody is "depending" on her/him. However, if the cook has any of the following, s/he should be sent home: diarrhea, fever, vomiting, sore throat with a fever, or sores on uncovered parts of the body (like hands or arms).

Planning ahead seems to be the best option for those days when the cook is gone. Keeping certain foods on hand at all times to make simple meals will help alleviate stress on those days when the cook isn't there. The best plan is to have

ingredients on hand to prepare two days worth of simple meals and three more days of simple menus where the ingredients could be easily purchased to finish out a five-day menu plan.

To make meal preparation easier, remember these tips:

✓ Menu items such as casseroles and soups are easier to prepare than sandwiches.

✓ Canned fruits and juices are less labor intensive than cutting up fresh fruit.



✓ Ground beef can be "browned" in the oven with little supervision.

✓ Convenience foods such as precut salad mix and "baby" carrots are a quick, nutritious alternative to canned or frozen vegetables.

With this in mind here are five days worth of menus and some minor directions for preparing them.

Day One

Breakfast

Cereal (your choice)
Orange Juice
Milk

Lunch

Spaghetti with meat sauce
Green beans
Applesauce
Milk

Snack

Graham crackers
Milk

To prepare day one's menu, always keep cereal, canned green beans, canned applesauce, spaghetti noodles, jars of spaghetti sauce and graham crackers in the dry storage. Always keep ground beef or turkey and frozen orange juice in the freezer. There should always be enough milk on hand to meet the day's needs.

Day Two

Breakfast

Oatmeal or cream of wheat
Grape or apple juice
Milk

Lunch

Tuna noodle casserole
Peas
Canned sliced peaches
Milk

Snack

Snack crackers
Milk or 100% juice of your choice

To prepare this menu always keep cereal, canned peaches and peas, egg noodles, tuna, cream of mushroom soup and snack crackers in the dry storage.

. . . Planning Ahead is Key

Juice could be canned or frozen. Cook noodles, combine with tuna and cream of mushroom soup and bake.

Day Three Breakfast

Warmed flour tortillas with butter and cinnamon sugar
Canned sliced peaches
Milk

Lunch

Chili with beans
Carrot sticks
Crackers
Milk

Snack

Yogurt
Vanilla wafers
Water

To prepare today's menu, purchase the following if not on hand at the center: flour tortillas, canned peaches, ground beef, canned pinto beans, tomato paste, "baby" carrots, saltine crackers, yogurt, vanilla wafers, milk. Also, make sure you have these staples on hand: sugar, butter or margarine, cinnamon, onion powder, and chili powder.

To prepare breakfast: warm tortillas in oven. Melt butter on stove or in microwave. Brush butter on tortillas with a pastry brush sprinkle with cinnamon sugar.

To prepare lunch: brown and drain ground beef. Add

onion powder, chili powder, tomato sauce, beans, and some water and simmer. Keep in mind that for this menu there needs to be enough ground beef to meet the meat requirement and enough beans to meet half of the vegetable requirement.

A standardized recipe for Chili Con Carne is available in the USDA cookbook "Child Care Recipes: Food for Health and Fun." You can view or download this recipe as a PDF file from the web at <http://www.nal.usda.gov/childcare/Recipes/childcare.html>. Chili Con Carne is on page 75 under Main Dishes.

Day Four Breakfast

Biscuits
Applesauce
Milk

Lunch

Scrambled eggs with ham
Tatertots
Mandarin oranges or orange Juice
Toast
Milk

Snack

Cheese
Crackers
Water

To prepare today's menus, purchase the following if not on hand at the center: canned biscuits, applesauce, eggs,

ham, tatertots, mandarin oranges or juice, bread, American cheese slices, saltine crackers, milk. Also, if not on hand purchase these staples: salt, pepper, and butter or margarine. To scramble eggs, combine eggs, ham, milk, and salt and pepper to taste in an oiled 9"x13" baking pan. Put in a 350-degree oven and stir occasionally.

Day Five Breakfast

Cinnamon toast
Apple juice
Milk

Lunch

Taco salad
Pineapple chunks
Tortilla chips
Milk

Snack

Celery and/or carrot sticks
Ranch dip
Milk

To prepare today's menus, purchase the following if not on hand at the center: bread, apple juice, canned pineapple chunks, ground beef, taco seasoning, pre-cut salad mix, grated cheese, ranch dressing, tortilla chips, "baby" carrots and/or celery sticks, milk. To prepare taco salad: brown and drain ground beef, then prepare according to directions on taco seasoning package. Combine with grated cheese, salad mix, and ranch dressing.

The New Child In Care



Each of you has had the experience of welcoming a new child to your home or center. This first experience of being in a strange new place is a very important one for the child. The way this separation is handled by the parent(s) and child care provider will often determine the way a child is able to accept all of their future new experiences.

There are several ways to help a child to have a comfortable start away from home. These suggestions will help the child look eagerly toward new experiences and not fear them.

BEFORE THE CHILD COMES

- ◆ Plan to meet the parents. Explain about your child care program and show them your facility. Let them tell you something about their child so you will know if there are any special problems. In this way you can both decide if your facility is the right place for this particular child and will meet the needs of this particular family.

- ◆ Plan a time for the new child to visit the facility with his/her parent(s) before the child starts coming regularly. Let the child become familiar with toys, books, playground, etc. Have the parent remain with the child during the visit, but let the child talk to and play with the person who will be the child's caregiver so that when the child starts attending s/he will feel comfortable. Invite the child to join in the children's play if s/he wishes to do so.

- ◆ Preparing the child. The parent should make it clear to the child when s/he will start, how long s/he will be in the child care home or center, and how s/he will come home (who is to pick up the child.) Any change in the plan should be discussed with the child and the caregiver.

- ◆ Before admittance, the child must be examined by a physician. Immunizations are also required. (See page 5 of this newsletter for new immunization requirements.) Forms regarding the child's medical report and immunization information should be kept on file at the child care facility.

THE FIRST FEW DAYS

- ◆ During the first few days of care, parents should be "on call" and available if the caregiver needs to reach

them. The parent may consider spending a half hour or an hour on the child's first day. A gradual separation, when possible, is of utmost importance. This encourages an easy and lasting adjustment, which benefits the child, family and you. When the child has enough interests and happy feelings about you and your program, s/he will easily let his/her parent(s) leave.

- ◆ By no means should you ever allow a parent to **SNEAK OUT** on the child. The parent(s) should always say goodbye and tell the child when they will be back, even if it means tears! If the child feels that they cannot trust their own parents, or caregivers, we cannot expect them to grow into responsible, secure human beings. **DON'T LET PARENTS SNEAK AWAY.**

- ◆ Let a new child enter into activities at his own speed. S/he may just wish to watch at first. S/he may feel more comfortable with routines from home or a previous child care setting. It is important to let the child become familiar and comfortable with the new setting. To ease the transition, you may consider allowing him/her to bring something of his/her own from home. (If s/he is not yet ready to share this with the other children, you can

It's Important to Get a Good Start

explain this to the others - "Tommy wants to play with his own truck for a while. After he has been here longer he may want to share it with you."). Good feelings come before good sharing.



- ◆ If a new child is unhappy, let him/her know that you are aware of his/her fears and feelings and that you accept and understand them. Only when a child knows that s/he can talk about his/her feelings and that the adult will listen can the child and the adult do something about the feelings.

- ◆ Help children feel secure by discussing things with them, by planning with them, not always for them. Arrange for times when they can sit down with you and help plan an activity, a party, even a meal or the rest of the day's schedule. It helps children to accept new experiences when they can help to plan them.

- ◆ Give your new child, along with all your children, plenty of physical freedom time and room for running, jumping, walking, climbing, getting their own materials to play with, etc. S/he needs to relax, to use his/her energetic body. This is how s/he learns, explores, expresses his/her feelings, and learns about the world.

CHILDREN'S REACTIONS TO NEW EXPERIENCES

All children, even newborns, react differently to new experiences. You will notice this in the new children who enter your home or center. Many may have no difficulty at all in accepting you as a warm, friendly, loving adult, and they will start really having a good time from the very first day. Others who are still unsure of the situation will display many different kinds of behaviors. Here are some of the reactions caregivers may notice:

Children who show their fear and anger may cry, say "go away!" or try to run away.

Children who cover up their feelings may follow directions, but never spontaneously or eagerly enter into an activity.

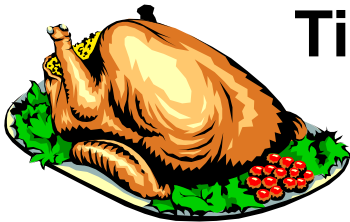
Children who act silly may be afraid they have been forgotten or ignored and need to keep the attention of an adult. Give them plenty of

attention so they do not need to act like a clown.

Children who act like "bullies" may need to prove to themselves they are "big and strong" by trying to prove that they are really not afraid. These children need plenty of assurance so they will not be afraid.

Children who return to earlier, more immature behavior may react to new situations by thumbsucking, lying on the floor, tantrums, nightmares at home, bedwetting, etc.

You will see many other kinds of reactions in the new children you provide care for. We can help them by giving them plenty of attention and understanding. Remember that a child's whole attitude in accepting new experiences influences his curiosity, his ability to learn, and his trust in people.



Tips for Holiday Food Safety

Although safe food preparation is a requirement at all times, as the holiday season approaches, it may become even more important. Remember, you have powerful tools to fight bacteria, the invisible enemy in your kitchen:

Clean: Wash hands and surfaces often with soapy, warm water;

Separate: Don't cross-contaminate;

Cook: Cook to proper temperatures;

Chill: Refrigerate promptly.

The very first step in preparing any safe meal is handwashing. The Centers for Disease Control (CDC) says that handwashing is the most effective way to prevent the transmission of germs from hands to food and from food to hands. Germs transmitted from unclean hands to food are ultimately passed to those who eat the food. It is advisable to always wash your hands thoroughly before handling any food and after handling raw meat or poultry.

Germs are transmitted from raw uncooked foods such as poultry, meat and seafood to hands and can be transferred to other food such as salads, fruits and

vegetables. Cooking the raw food kills the initial germs, but the other foods remain contaminated. Keep raw meat, poultry, seafood, and their juices away from foods such as salads, fruits and vegetables. The CDC recommends vigorous scrubbing of hands with warm, soapy water for at least 20 seconds.

It is important to heat the food long enough at a temperature high enough to kill the bacteria that cause illness. It is always advisable to use a clean food thermometer (with temperature ranges from 1 to 220 degrees Fahrenheit) to measure the internal temperature of cooked foods. This will make sure meat, poultry, casseroles, and other foods are cooked all the way through.

Cold temperatures keep bacteria from growing. Set your refrigerator no higher than 40 degrees Fahrenheit and the freezer at 0 degrees. Check these temperatures often with an appliance thermometer. Then, fight bacteria by taking the following steps:

- Refrigerate or freeze fresh foods, prepared foods and leftovers within one hour.
- Never thaw food at room temperature. Thaw food in the refrigerator, under cold running water or in

the microwave. Marinate foods in the refrigerator.

- Divide large amounts of leftovers into small, low containers (2.5 to 3.0 inches deep) for quick cooling in the refrigerator.
- Pre-cool large amounts of leftover hot food before placing in the refrigerator by placing the container in an ice water bath and stirring until cool.
- Don't overload the refrigerator. Cool air must move around to keep food safe.

Bacteria can spread in the kitchen and get on cutting boards, utensils, sponges, and counter tops. There are three steps to a clean kitchen:

1. Wash,
2. Rinse, and
3. Sanitize.

Wash cutting boards, dishes, utensils, and counter tops with hot soapy water, rinse well, and sanitize. Sanitize means soaking utensils in water with household bleach added (one-half teaspoon bleach for each gallon of water) and cleaning hard surfaces with a stronger bleach solution (1 teaspoon household chlorine bleach mixed with each gallon of water). These three steps should be done after preparing each food item and before you go to the next food.

For more information:
<http://www.fightbac.org/main.cfm>
and <http://www.foodsafety.gov>

“Sleep Safe, Play Safe” Campaign



On July 12, 2001, the U.S. Consumer Product Safety Commission (CPSC) released a report on deaths in playpens. Since 1988, CPSC has reports of more than 200 babies who died while in playpens. In almost 100 of these deaths, soft bedding or improper or extra mattresses were present in the playpen, and the babies died of suffocation or Sudden Infant Death Syndrome (SIDS). More than 70 percent of these deaths were to babies less than 12 months old. Twenty-six of the playpen deaths occurred in a day care setting.

To educate caregivers, CPSC and Mattel, Inc. are launching a “Sleep Safe, Play Safe” campaign to address the two greatest hazards revealed by the study:

- 1) adding soft bedding and
- 2) adding extra mattresses or cushions.

For years, CPSC has warned about the dangers of soft bedding such as quilts, comforters and pillows in

cribs. Soft bedding can become molded around an infant’s face and cause suffocation. As many as one-third of baby deaths attributed to SIDS, in fact, may be suffocation in soft bedding.

The findings emphasize the need for caregivers to be aware that the same safe sleeping guidelines that they follow for their babies’ cribs should be followed in these playpens. That means placing baby on his/her back on a firm, flat mattress and not adding extra mattresses or any soft bedding, such as pillows, quilts, or comforters.

To prevent deaths or injuries to children in playpens, parents and caregivers should take these precautions:

- Before using a playpen, make sure it has not been recalled. Contact CPSC at 1-800-638-2772 or check the recalls section of CPSC’s web site.

- Always put a baby down to sleep on his or her back in a playpen or crib with no soft bedding, such as quilts, comforters and pillows. This can help reduce the risk of SIDS and prevent suffocation.

- Use only the mattress provided by the manufacturer. Do not add additional mattresses in playpens.

Children can suffocate in the spaces formed between mattresses or from ill-fitting mattresses.

- Check that the playpen is in good shape. Using a modified or improperly repaired unit can create hazards.

- Make sure the top rails of the units lock into place automatically. More than 1 million older playpens with top rails that had to be manually rotated into a locked position have been recalled.

- Do not use playpens with catch points, such as protruding hardware. More than 9 million older units with protruding hardware have been recalled.

- If using a mesh-sided playpen, make sure the mesh is less than 1/4 inch in size and that it is attached securely. This will help prevent strangulation.

For more information on playpen safety, visit the [publications section \(Children’s Furniture\)](#) of CPSC’s web site or call (800) 638-2772. You can also get a free copy of the [Sleep Safe/Play Safe brochure or poster](#) by writing to CPSC, Washington, DC 20207.

UPDATE ON FIRE SAFETY RULES

The Missouri Department of Health and Senior Services, Bureau of Child Care promulgated statewide fire safety rules in October, 1999, to help assure children's safety in licensed child care settings.

Two additional rules were promulgated that require:

- 1) Licensed child care group homes and child care centers to have approved smoke detectors in each room; and
- 2) Licensed child care center providers to notify local fire departments that they are operating a child care facility.

Although these rules were inadvertently omitted from the latest printing of the licensing rules, Fire Safety Inspectors from the State Fire Marshal's Office have been explaining these requirements as they make their inspections. Future publications of the licensing rules will include these updates. Until then, this page of the newsletter can be inserted in providers' rule booklets for easy reference and access.

Alternate forms of this publication for persons with disabilities may be obtained by contacting the Missouri Department of Health and Senior Services, Bureau of Child Care, P.O. Box 570, Jefferson City, MO., 65102, 573-751-2450. EEO/AAP services provided on a nondiscriminatory basis.

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